

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
 (office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD PROCESSING PLANT INSPECTION REPORT

Violations cited in this report must be corrected immediately unless otherwise noted.

PLEASE CALL (785) 296-5600 OR VISIT www.ksda.gov/food_safety/ IF YOU HAVE ANY QUESTIONS.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

Insp Date: 3/12/2015 **Business ID:** 81746FP
Business: PALETERIA LA MICHOACANA

1259 CENTRAL AVE
 KANSAS CITY, KS 66102

Inspection: 35001729
Store ID:
Phone: 9132331300
Inspector: KDA35
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
03/12/15	09:05 AM	11:00 AM	1:55	0:30	2:25	0	
Total:			1:55	0:30	2:25	0	

PROCESSING PLANT PROFILE

Insp. Notification Print No. of Violations 9 Lic. Insp. No

Address Verified p

BUILDING AND GROUNDS

Y N O A C R

- | | |
|---|---|
| <p>1. Are premises free of harborage which may attract rodents, insects and other pests?</p> <p>2. Is adequate drainage provided to avoid contamination of facilities and products?</p> <p>3. Is sufficient space provided for the placement of equipment, storage of materials and for production operations?</p> <p>4. Are floors, walls and ceilings constructed of easily cleanable materials and kept clean and in good repair?</p> <p><i>Fail Notes</i> 21 CFR 110.20(b)(4) <i>Floors, walls, and ceilings in good repair</i>
 <i>[Floor tiles in ice cream processing area are chipped along the wall.]</i></p> <p>5. Are food and food contact surfaces protected from contamination in working areas?</p> <p>6. Are food processing areas effectively separated from other operations which may cause contamination of food being processed?</p> <p>7. Are food products and processing areas protected against contamination from breakage of light bulbs and other glass fixtures? Is interior lighting sufficient?</p> <p>8. Is air quality and ventilation adequate to prevent contamination by dust and/or other airborne substances?</p> <p>9. Are doors, windows and other openings protected to eliminate entry by insects, rodents and other pests?</p> | <p>p </p> <p>p </p> <p>p </p> <p>.. p </p> <p>p </p> <p>p </p> <p>p </p> <p>.. p </p> |
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KANSAS FOOD PROCESSING PLANT INSPECTION REPORT

BUILDING AND GROUNDS

Y N O A C R

Fail Notes | 21 CFR 110.20(b)(7) *Provide adequate screening or other protection against pests [1/2 inch gap at the back entrance door into dry storage area.]*

EQUIPMENT AND UTENSILS

Y N O A C R

10. Are all utensils and equipment constructed of materials suitable for their intended use and easily cleanable? Is the equipment designed and used in a manner that precludes contamination with lubricants, metal fragments, or other sources? Is the equipment installed and maintained so as to facilitate the cleaning of equipment and adjacent areas?

Fail Notes | 21 CFR 110.40(a) *Equipment and utensil easily cleanable and maintained properly, installed to allow cleaning. Food contact surfaces non-toxic and durable.
[Large wooden spatula used for ice cream with pits and chips in the material. The potato slicer blade in potato room has debris on the blade.]*

11. Is non-food contact equipment in manufacturing or food-handling areas easily cleanable?

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12. Are refrigerator/freezer units equipped with suitable thermometers?

p

This item has Notes. See Footnote 1 at end of questionnaire.

SANITARY FACILITIES AND CONTROLS

Y N O A C R

13. Is the water supply from an approved source and adequate in quantity for its intended uses?

p

14. Are the water temperatures and pressures maintained at suitable levels for its intended use?

p

15. Is sewage disposed of through a public sewer system and/or an on site sewage disposal system that is operated and maintained according to applicable requirements?

p

16. Is the plumbing adequately designed, installed and maintained in a manner to prevent contamination including backflow, back siphonage and cross connection?

.. p

Fail Notes | 21 CFR 110.37(b)(3) *Plumbing-must not be a source of contamination
[The left faucet is leaking on the three compartment sink.]*

17. Are adequate toilet rooms provided, equipped and maintained clean and in good repair?

p

18. Are adequate handwashing facilities provided and supplied with hot and cold water, soap and sanitary towels?

.. p

Fail Notes | 21 CFR 110.37(e) *Handwashing facilities-adequate, convenient, and furnished with running water at a suitable temperature
[Hand sink in the warewashing area has a container in the basin of the sink.]*

21 CFR 110.37(e)(1) *Handwashing facilities-location
[Hand sink in the front of establishment used when potato chips are processed has no handles, faucet, or running water.]*

19. Is all refuse properly stored and protected where necessary from insects, rodents and other pests and disposed of in an adequate manner?

p

SANITARY OPERATIONS

Y N O A C R

20. Is the facility kept clean and in good physical repair?

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21. Are detergents, sanitizers, hazardous materials and other supplies used in a safe and effective manner, kept in original containers, and stored separate from raw materials?

.. p

Fail Notes | 21 CFR 110.35(B)(2) *Toxic materials identified and stored to prevent contamination
[Chemical cleaner stored above labels for ice cream in ice cream processing room.]*

22. Are all areas maintained free of insects, rodents, birds and other pests?

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Fail Notes | 21 CFR 110.35(c) *No pests allowed in any area of a food plant
[10 fresh droppings found on shelf with ice cream molds. 10 fresh mouse droppings found around packaging in ice cream storage room.]*

KANSAS FOOD PROCESSING PLANT INSPECTION REPORT

SANITARY OPERATIONS

Y N O A C R

23. Are all utensils and equipment cleaned and sanitized, and at frequent enough intervals to avoid contamination of food products?

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24. Are single use items stored, handled, dispensed, used and disposed of in a manner that prevents contamination?

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25. Are clean utensils and portable equipment stored so as to protect them from splash, dust and other contamination?

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PROCESSES AND CONTROLS

Y N O A C R

26. Is responsibility for overall plant sanitation specifically assigned to an individual and are chemical microbiological or extraneous material testing procedures used where necessary to identify sanitation failures or food contamination? Is the facility licensed?

p

27. Are raw materials and ingredients adequately inspected and stored to assure that only clean, wholesome materials are used?

.. .. p

28. Is food processing conducted in a manner to prevent contamination and minimize harmful microbiological growth?

.. .. p

29. Are packaging processes and materials adequate to prevent contamination?

p

30. Are only approved food and/or color additives used?

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31. Are products coded to enable positive lot identification, and are records maintained in excess of expected shelf-life?

.. .. p

32. Are weighing and measuring practices adequate to ensure the declared quantity of contents?

.. .. p

33. Are labels of products covered during inspection in compliance (submit violative labels as exhibits)?

.. p

Fail Notes | 21 CFR 101.4(a) | Labeled with ingredients in descending order by predominance of weight
[Ice cream mix not defined on label, natural fruit not defined by specific fruit on label]

34. Are finished products stored and shipped under conditions which will avoid contamination and deterioration?

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35. Does firm have a HACCP Plan?

.. .. p

PERSONNEL

Y N O A C R

36. Are personnel with sores, infections, etc., restricted from handling food products?

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37. Do employees wear clean outer garments, use adequate hair restraints and remove excess jewelry when handling food?

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38. Do employees thoroughly wash hands as necessary?

.. .. p

39. Do employees refrain from eating, drinking and smoking and observe good food handling techniques in processing areas?

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TRANSPORTATION PRACTICES

Y N O A C R

40. Are food delivery vehicles clean and in good repair?

p

41. Are food stuffs loaded in the same vehicle with toxic chemicals or other potential contaminants?

p

42. Are vehicles delivering refrigerated and/or frozen foods equipped to maintain temperatures specified?

p

EDUCATIONAL MATERIALS

The following educational materials were provided ..

KANSAS FOOD PROCESSING PLANT INSPECTION REPORT

Footnote 1

Notes:

Reach in freezer

-2F

VOLUNTARY CLOSURE STATEMENT

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KANSAS CITY, KS 66102

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VOLUNTARY CLOSURE STATEMENT

BECAUSE OF DEFICIENCIES NOTED ON THE ATTACHED KANSAS DEPARTMENT OF AGRICULTURE INSPECTION REPORT, I VOLUNTARILY AGREE TO CLOSE THIS ESTABLISHMENT AND CEASE OPERATION UNTIL NEEDED CORRECTIONS HAVE BEEN COMPLETED. I AGREE NOT TO REOPEN THIS ESTABLISHMENT PRIOR TO RE-INSPECTION BY THE FOOD, DRUG, AND LODGING SURVEYOR.

Reinspection is currently scheduled for _____

Inspection Report Number 35001729 Inspection Report Date 03/12/15

Establishment Name PALETERIA LA MICHOACANA

Physical Address 1259 CENTRAL AVE City KANSAS CITY

Zip 66102

Additional Notes Firm is not to re-open without inspector approval by re-inspection. Firm is to notify inspector when they are ready for re-inspection. No evidence of live or dead activity can be in establishment.

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled _____

Inspection Report Number 35001729

Inspection Report Date 03/12/15

Establishment Name PALETERIA LA MICHOACANA

Physical Address 1259 CENTRAL AVE City KANSAS CITY

Zip 66102

Additional Notes
and Instructions

Follow up due 10 days after re-opening inspection.